

Appetizers

🍴 TRUFFLE BURRATA | 65

16oz burrata, shaved truffle, filone toast

TUNA TARTARE | 21

orange segments, pickled vegetables, lemon emulsion, avocado salsa verde

🍴 ASPARAGUS MELANGE | 17

truffle coddled egg, tartufata, reggiano

🍴🍷 BAKED BUCHERON CHEESE | 22

French chèvre, butternut, hazelnut honey, filone toast

🍴 ARTICHOKE HEARTS | 18

virgin oil poached, radicchio, endive, reggiano; mustard vinaigrette

VILLA AZUR SALAD | 16

baby gem, cured olive, chick pea, feta, dried cherry tomato, piquillo coulis

🍴 ARANCINI | 15

fried risotto spheres, roasted cauliflower, truffle aioli, reggiano

SEARED OCTOPUS | 19

white bean puree, smoked paprika vinaigrette

BEEF TARTARE | 21

caper remoulade, crisp shallot, filone melba

LOCAL BURRATA | 16

plum tomato-garlic concassé, balsamic glaze, filone toast, romesco sauce

Fresh Pasta

PÂTE À LA MEULE | 42

tableside, in parmigiana wheel; cognac flamed, mushroom sauce

Upgrade your cognac Remy Martin XO – 50, XIII – 150

🍴 RAVIOLES DE ROMANS | 36

comte cheese; truffle cream, shaved fresh truffle

🍴 SPAGHETTI ALLA CHITARRA | 25

guitar noodles, fresh tomato sauce, basil, stracciatella

Vegan

🍷🍴 CAULIFLOWER "CRABCAKE" | 24

cauliflower, kataifi dough, piquillo pepper coulis

🍷🍴 ZUCCHINI ROTOLO | 25

zucchini roulade, cashew-ricotta cheese, rustic tomato sauce

From the Land

CHATEAUBRIAND AU POIVRE | 125

2lbs, prime filet mignon, roasted to your liking; bordelaise & bearnaise sauces – please allow 40 minutes to prepare –

ROASTED CHICKEN | 29

half petit poulet, carrots, brussels sprouts; mustard jus

PRIME FILET MIGNON | 44

8oz, sautéed spinach; mushroom bordelaise sauce

VEAL RIB CHOP | 56

mushroom duxelles, parsley dust, parsley aioli

From The Sea

DOVER SOLE MEUNIERE | 65

whole fish, filleted; caper, lemon, brown butter

PAN SEARED SEA BASS | 43

charred aubergine, fresh orange reduction

BRANZINO FILLET | 34

sun-dried tomato vinaigrette, artichoke purée, garlic chips

🍴 TUNA ROMESCO | 36

spice crusted ahi, charred broccoli, sweet pepper-almond sauce

GARNITURES

🍴 FOREST MUSHROOMS | 10

garlic, parsley, white wine

🍴🍷 SAUTÉED BRUSSELS SPROUTS | 7

sweet dijon glaze

🍴 HOMEMADE MASHED POTATO | 8

butter, heavy cream; add truffle | 11

🍷 POMMES FRITES | 8

fresh cut, crisp; add truffle | 11

🍷 BROCCOLINI | 8

lemon-garlic oil, pepper flakes, smoked aubergine

PRICES DO NOT INCLUDE TAX AND SERVICE CHARGE

🍴 vegetarian 🍷 vegan 🍴 nuts

CONSUMER INFORMATION — consuming raw food or undercooked meat, seafood, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. There is a risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach, or blood, or have immune disorders, you are at a greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult a physician.

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C O U R S E

MENU

Appetizer

🍴 GRILLED BABY GEM

fennel, chives, parmesan frico, toasted filone, anchovy dressing

WATERMELON TOMATO SALAD

prosciutto, basil, radish, orange reduction

Main Course

SEARED BRANZINO

fennel purée, roasted citrus tricolor cauliflower

🍴 CHICKEN PICATTA

lightly breaded chicken breast, lemon, caper, butter sauce

Dessert

🍴 CLASSIC TIRAMISU

coffee crumble, whipped cream

🍴 WILD BERRIES TART

burnt meringue, pastry cream

\$39

@VILLA AZUR MIAMI BEACH

#VILLA AZUR

PRICE DOES NOT INCLUDE TAX AND SERVICE CHARGE

🍴 dairy

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